



COUNTERTOP BROCHURE

50 Ranick Drive East • Amityville, NY 11701
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www.imcteddy.com



IMC COUNTERTOPS

IMC countertops provide you with a durable & sanitary prep surface. Outfit the kitchen in your restaurant, dining hall, cafeteria, or bakery with stainless steel countertops that blend seamlessly with your refrigerator, freezer, cabinets & more.

IMC countertops are available in a range of sizes and can be customized to fit in your application requirements. Stainless steel countertops offer unmatched durability and are resistant to damage. The elegant finish gives them a professional look and feel, making them perfect for your facility. All IMC countertops come standard with hat channels, square edges (1¼" or 1½") & sound deadening.

TFS MODEL



Straight Countertop Shown w/ Optional Sink, Backsplash, Side Splashes, Faucet & Soap Dispenser

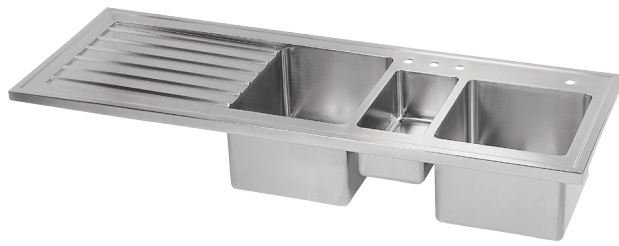
- 14GA or 16GA Type 300 or 316 Series Stainless Steel
- Support Hat Channels
- #4 Brushed Finish
- 1¼" or 1½" Square Edges
- Easily Customizable



Straight Countertop Shown w/ Optional Sink, Backsplash, Side Splash & Marine Edge



Contact your representatives or the factory for more information, to request a quote or to purchase our products.



Flat Top Countertop Shown w/ Optional Sinks, Ribbed Drainboard & Marine Edge



Straight Countertop Shown w/ Optional Backsplash, Sink & Splash Guards



Corner Countertop Shown w/ Optional Backsplash & Angled Front Edge

IMC INTEGRAL SINKS

IMC integral sinks create a handwashing station that can be used by your staff or patrons. IMC manufactures integral sinks in several sizes, allowing you to choose one that's perfect for you. IMC integral sinks can be added to existing countertops in your establishment.

These durable sink bowls are made in several thickness gauges: 16GA, 14GA, or Type 316/16GA.



Shown w/ Back & Side Splashes





IMC is a Consultant/Designer driven manufacturer of Food Service Equipment. We welcome product recommendations and upgrade suggestions from you. Our mission is to introduce new and innovative products in food service equipment and storage/handling systems.

IMC only uses 300 series stainless steel which is recommended for high corrosion resistance and uniformity of finish. Every IMC product will perform its intended function even in the most punishing work environment.

Production begins with Laser and CNC machine work and the final product is polished to a #4 brushed satin finish. The finish has the ability to hide and blend scratches for many years. Each product is then carefully inspected and protected for delivery to the customer.

For a complete catalog or the representative nearest to you, visit www.imcteddy.com or contact us below.



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